

"I have made a thorough chemical and microscopic examination of Miller's Cocoa and compared results with those made by the U. S. Department of Agriculture at Washington, D. C. I find it perfectly pure and free from foreign substances or adulterants."

SHIPPEN WALLACE,  
Chemist to the New Jersey State Board of Health and State Dairy Commissioner.  
GEORGE MILLER & SON CO., Philadelphia.

## A Suggestion to the WOMEN

—use CERES FLOUR in the baking. You'll find it superior to any other brand of FLOUR you ever used.

You'll have pure, healthful and strengthening food—the kind that benefits the system—builds flesh rapidly.

## CERES

is a product of the famous Minnesota and Dakota wheat, and is a strictly pure, wholesome FLOUR.

Ask your grocer for CERES FLOUR. Insist on getting it. Refuse a substitute.

Wm. M. Galt & Co.

Wholesalers,  
1st & Ind. Ave.

## THE VALUE Culmbacher Beer

Is good and it's healthful. Try it, you'll like it. Best Beer brewed. 24 pts. or 12 qts. for \$1.25.

Washington Brewery Co.,  
4th and F sts. n.e. Phone 2134.

**For Morning, Noon and Night**

**Eat Granola and Live.**

Live well and be well while you live.

Not a pasty, harsh, singed grain—but an appetizing, delicious food for big, strong men and little babies.

Battle Creek Sanitarium Food Co.,  
BATTLE CREEK, MICH.

**Manicuring With Care.**  
who you go to have Ladies, 35c. the manicuring. None. Gentlemen, 50c. Come here, you get the best service in the city. We have experienced manicurists employed to attend to you.  
Phone 1. J. GORRIS & SON, 1115 Pa. ave.  
ap20-01

**GRAIN-O**  
THE PURE GRAIN COFFEE

Coffee injures growing children even when it is weakened. Grain-O gives them brighter eyes, firmer flesh, quicker intelligence and happier dispositions. They can drink all they want of Grain-O the more the better—and it tastes like Coffee.

All grocers; 15c. and 25c.

Lovers of Good Bread Should Eat  
**Corby's Mother's Bread.**

It'll prove a revelation. 'Tis called the peer of good bread. A pure, wholesome and nutritious bread baked by skilled bakers in a modern bakery. Sold by all grocers. 5c. loaf.

Daily deliveries in Alexandria.

**Corby's Modern Bakery.**

**ALONG THE RIVER FRONT**

**TWO LINE STEAMERS HAVE TRIAL OF SPEED.**

**Washington Gains Six Minutes in Time Over the Norfolk-Fish and Oyster Markets.**

Ever since the big steamers Norfolk and Washington have been running there has been a question as to which was the faster, and it was not until recently that an opportunity was had to settle it. The Washington was on her regular run, and the Norfolk was returning from a special trip to Newport News. Both left Old Point at the same time. With the crews on the quiver, the steamers kept side by side for several hours. Not until Smith's Point was nearly reached did the Washington begin to draw ahead, and when she went into Alexandria, 170 miles from Old Point, the Norfolk was but six minutes behind her. This record is a remarkable one.

The supply of oysters on hand at the wharf is nearly exhausted, and unless vessels laden with the bivalves reach port today, there will not be an oyster on sale this evening. In all there are less than 150 bushels on hand, and they are selling today at 55 to 60c. per bushel for the small stock and 45 to 50c. per bushel for the larger grades. Since Sunday but one vessel, the Westmoreland, has reached the oyster wharf, and she brought up about 100 bushels.

The receipts of shad and herring at the fish wharf, while they have not been large since the season opened, have fallen off since Sunday, and in the past twenty-four hours only 70,000 shad and 2,000 herring have been brought up on the river boats from the nets in the river. The supply of herring was again small. The market today was fair and prices were for herring, \$3 per thousand; rose shad, \$25 to \$30 per hundred; buck shad, \$12 to \$15 per hundred; pan rock, 8 to 10c. per pound; boiling rock, 10 to 12c. per pound; white perch, 6 to 10c. per pound; carp, 5c. per pound; flounder, 5c. per pound; sturgeon, 5c. per pound; catfish and mullets, 5 to 10c. per pound; yellow perch, 5 to 10c. per pound; eels, 50 to 10c. per pound; and croakers, \$4 per barrel.

The two-masted schooner Rio Grande has discharged a cargo of 180,000 shingles and 96,000 laths at Alexandria from the Roanoke river, North Carolina, for H. K. Field & Co. The Rio Grande was being put into the dock a few days ago by a tug, the line by which she was held broke and the vessel ran her bow on some piles just over the wharf surface, breaking one of her bow chains in the eyebolt, and doing some little damage to her stern.

**The Passing Craft.**

The Baltimore tug Sandow came into port yesterday evening, having in tow two coal-laden barges. She attempted to take the barges up to Georgetown, but could make no headway against the current and had to bring them to Forsberg & Murray's wharf to tie up.

The steamer Newport News of the Norfolk and Washington line is back in port, and has been laid up at the wharf foot of a street. The News is to be the reserve steamer of the line.

The tugboat Mildred has arrived at Alexandria with a cargo of oysters for the market there.

The steamer Wakefield brought a good cargo of country produce from the lower river on her way up yesterday.

The barge Kent, having on board 500,000 feet of lumber and 400,000 shingles from North Carolina, is unloading her cargo at the wharf of Johnson & Wimsatt.

The four-masted schooner E. C. Tanner has arrived at Baltimore from Alexandria, and will load coal for Boston.

Today the Zenith has gone to the lower river, and will load oysters at Blackstone's Island for the local market.

The puny Fox is at the wharf of H. K. Field & Co. at Alexandria, unloading a cargo of lumber and building supplies for a river port.

The two-masted schooner C. C. Wheeler is discharging her cargo of lumber at the wharf of T. W. Riley for T. R. Riley and others.

The schooner Sidonia Curley, with a cargo of lumber for H. L. Smith, is expected in port within the next day or two.

The steamer E. Jos. Tull will complete the unloading of her cargo of lumber today, and will sail for Occoquan after taking on a miscellaneous cargo at Alexandria.

The schooners William Donnelly and Henry H. Pitts have sailed from Baltimore for Alexandria with cargoes of salt.

## Table and Kitchen.

Practical Suggestions About What to Eat and How to Prepare Food.

Asparagus is a native of Europe, and in its wild state is a seacoast plant. The young shoots form the edible portion, and these are made more succulent by cultivation. This plant was known to the ancient Greeks and Romans, who valued it for its medicinal properties as well as esteemed it as a delicacy for the table.

Asparagus contains a small amount of alkaloid, asparagine, which is thought to possess medical qualities similar to the water of sulphur springs. This asparagine, a nitrogenous substance found in vegetables, belongs to the albuminates, but has no nutritive value. Asparagine is also accredited with having power to act as a cardiac sedative and to quiet palpitations.

Although the white asparagus brings the highest price, it is not equal to the small green variety in taste or delicacy. It is probably preferred by many on account of its being more pleasing to the eye when served.

The tender part of the stalk is easily digested when eaten in small quantities and much relished by invalids. It is one of our most popular and most delicious vegetables, but is not cultivated to such an extent as to make it plentiful or the price within the reach of all, therefore it must still be regarded as somewhat of a luxury.

**Cooking Asparagus.**

Asparagus, like most fresh green vegetables, is generally overcooked and the flavor and good qualities are lost and spoiled. If asparagus is to be kept for some time before it is cooked, place the bunches in about an inch of cold water, with tops uppermost and keep in a cool place.

Blot tells us that there are only four ways of preparing asparagus without changing or destroying the natural taste of the plant. The simplest manner, of course, is the best, if you wish to enjoy the full flavor. Each stalk must be thoroughly washed in cold water to free it from grit or sand, and the tough end broken off, as all below the tender portion is woody and useless as food, except, perhaps, to flavor soups. Bind the stalks in small bunches with a strip of muslin; place in a kettle and pour over them just sufficient boiling water to merely cover; simmer gently until tender, but not soft. It must not be boiled too long, and is really better a little underdone. Take it from the water as soon as tender. Take up a stalk by the thick end, holding it between the fingers in a horizontal position; it must be flexible enough to bend slightly, but not fall heavily.

The time required to properly cook asparagus depends on its freshness and age; fresh and tender stalks require but a very few minutes, not more than 15 or 20. If older or slightly tough, from 20 to 30 minutes will be necessary.

**How to Eat Asparagus.**

Asparagus is eaten with the fingers, whether it is served hot or cold, and when arranged on toast it should be served with the white ends of the asparagus on the toast and only the tips covered with the sauce or melted butter; this leaves the ends dry, so they may be taken up with the fingers.

Do not throw away the water in which the asparagus has been cooked or the tough ends of the stalks. Cook the latter in a little water, add the tender stalks and use it for making a cream of asparagus soup, adding a few of the tips and tender stalks cut into small pieces.

**Asparagus Salad.**

Cold boiled asparagus served with plain French dressing or mayonnaise makes a most delicious and refreshing salad. If served with mayonnaise use the tips only, have the asparagus very cold and do not mix the dressing with the salad, fill small, crisp lettuce leaves with the tips and place a spoonful of dressing on the top.

**Ice Asparagus.**

For a hot day this is delicious. The tips and only the tender part of the stalk must be used. Boil or steam very carefully so as to have the asparagus firm and not soft. While still hot dress with oil, vinegar, salt and pepper; when cold pack in ice and salt and freeze.

**Asparagus and Shrimp Salad.**

Take two cupsful of cold boiled asparagus points and place in a bowl with one cup of shrimps. Season with salt and paprika and toss lightly with salad fork.

Take the yolks of three hard-boiled eggs and rub through a fine sieve. Beat in sufficient oil and vinegar to make the mixture the consistency of cream. Season with salt and paprika and pour over the asparagus and shrimps. Serve with a border of lettuce and small red radishes or pickled beets cut into fancy shapes.

**Cream of Asparagus Soup.**

Boil the points and stalks separately. When the stalks are soft mash and rub them through a coarse sieve. Heat a pint of milk in double boiler. When scalding hot thicken with two level tablespoonfuls of flour and two level tablespoonfuls of butter rubbed to a smooth paste. Add the milk and the asparagus which was boiled and the pulp. Season with salt and pepper to taste and a very little sugar. Add a half cup of rich cream and then the tips. Let the soup get thoroughly hot and serve.

**Asparagus on Toast.**

Wash the asparagus, trim to equal length, tie in small bunches and boil until just tender; drain and rub with oil, vinegar of the stalks on nicely browned toast which you have previously moistened with the asparagus liquor. Pour sauce Hollandaise over the tips.

**Fried Asparagus.**

Wash, trim the asparagus and parboil for three minutes; drain perfectly dry, then dip to beaten egg and bread crumbs and fry in deep, hot fat. Sprinkle with salt and serve.

**Asparagus in Ambush.**

Cut off the tender tips from twenty-five stalks of asparagus and boil in salted water until tender, then drain. Take a dozen small rolls or baking powder biscuits and cut off the tops and scoop out the inside; put these cases with the tips in the oven to dry but not brown. Heat half a pint of milk and add the tips and two level tablespoonfuls of butter, salt and pepper to taste and the well-beaten yolks of three eggs. Stir and cook until it begins to thicken; then add the asparagus tips and heat to boiling point; then fill the cases with the mixture, fit the tops on and serve very hot.

**Asparagus Omelet.**

Make a plain omelet by breaking four eggs into a bowl, adding four tablespoonfuls of cold water and beating with long, decided strokes, just enough to mix the yolks and whites thoroughly. Season with a little pepper and a pinch of salt. Put a tablespoonful of oil or butter in an omelet pan and when the pan is hot, pour the eggs in the eggs; shake the pan for a few seconds, and as soon as the eggs begin to set around the edge take a spatula or flexible knife, lift the edge and serve at once, and let the soft, uncooked part run into the pan. Continue to do this until the center is set like soft custard. Then turn the pan from the fire and lay over one-half of the omelet hot, seasoned tips of plain boiled asparagus. Fold the omelet over, turn out on a hot plate and serve at once.

**Stewed Mushrooms With Cream.**

Take a pound of mushrooms, break off the stems, peel carefully and if very large break into halves and quarters. Wash well and drain and place in a saucepan with three ounces of butter. Cook them until tender, stirring occasionally with a silver spoon or wooden paddle. Season with salt and pepper; sprinkle a tablespoonful of flour over the mushrooms; then add a cup of sweet cream or rich milk; cook a few minutes longer and serve on a hot dish garnished with small triangular pieces of toast with one point dipped in melted butter and finely minced parsley.

**Broiled Mushrooms on Toast.**

Select large, flat mushrooms for broiling; break off the stems, peel and core across the top; place them on a well-oiled wire gridiron and grill over a slow fire, turning frequently on one side. Cut rounds the size of the mushrooms from slices of dry bread; toast nicely, butter while hot and lay a broiled mushroom on each piece of toast; put a small piece of butter in each mushroom, season with salt and pepper; arrange on a fancy paper doily on a hot platter and garnish with fried parsley.

**Far Better Than Toast.**

The characteristic quality of the Battle Creek Sanitarium Foods is the cooking or dextrinization of the farinaceous elements. It is this thorough cooking which renders toast more digestible than ordinary bread. This crude method, improved upon, has produced a series of health foods which are more digestible and nutritious than any other food on the market. The chief of these is Granola, which is unequalled for brain-and-nerve-building qualities. It has a rich, nutty flavor that is so much enjoyed by the athletes and invalids, and is as easily assimilated by the stomach of the dyspeptic as well as the robust. The genuine Granola bears a picture of the Sanitarium on the package. Sold in pound packages by grocers.

**Hog Fat, or a Pure Clean Vegetable Oil--**

**Which will you use?**

Thoughtful, home-making women are giving more attention to healthful food every day. That is why they have with open arms welcomed

**WESSON VEGETABLE ODORLESS COOKING OIL**

For Frying For Shortening

Being strictly vegetable, no possibility of disease is carried with it as with animal fats. It is Superior to Choicest Farm (Malted) Butter because it is richer, has better cooking qualities, is more conveniently handled and costs much less. Sold by all grocers. Send 4 cents in stamps for our new cook book.

WESSON PROCESS COMPANY,  
120 South Third Street, Philadelphia.

*"I go further than lard or butter and am pure and clean."*

*"Try me!"*

*"I willow in a stagnant filthy pool that snakes and frogs have left."*

the stems, peel carefully and if very large break into halves and quarters. Wash well and drain and place in a saucepan with three ounces of butter. Cook them until tender, stirring occasionally with a silver spoon or wooden paddle. Season with salt and pepper; sprinkle a tablespoonful of flour over the mushrooms; then add a cup of sweet cream or rich milk; cook a few minutes longer and serve on a hot dish garnished with small triangular pieces of toast with one point dipped in melted butter and finely minced parsley.

**Daily Means.**

**WEDNESDAY.**  
BREAKFAST.  
Fruit.  
Thin Slices Broiled Ham,  
Escalloped Potatoes,  
Toasted Coffee.

**LUNCH.**  
Thin Slices Cold Veal,  
Ragout of Spring Vegetables,  
Cottage Cheese, Tea.

**DINNER.**  
Clear Soup,  
Broiled Lamb Chops, Tomato Sauce,  
Stewed Cabbage, Peas,  
Hot Potato Salad,  
Macaroni Custard, Coffee.

**THURSDAY.**  
BREAKFAST.  
Fruit.  
Cereal, Cream,  
Hashed Veal on Toast, Baked Potatoes,  
Souffle Bread, Coffee.

**LUNCH.**  
Baked Tripe with Potatoes,  
Broiled Tomatoes,  
Fruit, Tea, Cake.

**FRIDAY.**  
BREAKFAST.  
Fruit.  
Broiled Mushrooms, Creamed Eggs,  
Potato Scallops, Coffee.

**LUNCH.**  
Scalloped Clams,  
Macaroni Balls, Cheese Sauce,  
Cereal Coffee.

**DINNER.**  
Corn Soup,  
Broiled Shad, Cucumber Sauce,  
Mashed Potatoes, Spinach,  
Dressed Salad, Peas,  
Lemon Jelly, Coffee.

**SATURDAY.**  
BREAKFAST.  
Fruit.  
Breaded Veal Cutlets, Creamed Potatoes,  
Cereal, Coffee.

**LUNCH.**  
Sardine and Potato Salad,  
Wafers,  
Pop-Overs, Lemon Sauce,  
Cocoa.

**DINNER.**  
Tomato Bisque,  
Hamburger Steak, Brown Sauce,  
Mashed Potatoes, Stewed Carrots,  
Lettuce Salad,  
Coffee Junket, Whipped Cream.

**AMERICANS BUY BRITISH BONDS.**

**\$50,000,000 of New Loan Taken by One Syndicate.**

The New York Times of today says: One-sixth of the new British loan has already been taken in the United States.

The American underwriting syndicate, headed by J. P. Morgan & Co., and including the National City Bank, Baring, Magoun & Co., and the New York Life Insurance Company, has taken \$10,000,000 of the \$50,000,000 still unplaced of the sixty-million-pound issue of British consols. Subscriptions are coming in rapidly and bid fair to aggregate within an excess of the \$10,000,000 arranged for. The details of the loan were contained in the circular issued by J. P. Morgan & Co., who, with Baring, Magoun & Co. of New York, Drexel & Co. of Philadelphia, and Peabody & Co. of Boston, are authorized to receive all payments.

would demonstrate the commanding financial position of the United States.

Subscriptions to the loan from out-of-town institutions were received to a liberal extent from large cities in the east, north and west, and indications seem to show that the issue will be heavily oversubscribed.

A statement current in Wall street to the effect that the British government had notified its willingness to allow three-eighths of the loan to come to the United States was not confirmed. It was also stated that there was some selling of stocks in the market yesterday for the purpose of obtaining money for subscriptions to the loan.

The foreign exchange market sterling opened firm and rates advanced one-eighth of a cent for sixty-day and sight bills, and three-eighths for cables. The demand rate for three-months bills was higher than four days ago. The day's inquiry was attributed to British loan subscription interests.

After the close of the stock market it was announced that the National City Bank had engaged \$1,000,000 in gold for export today on the steamship Oceanic.

**INTERVIEW WITH AGUINALDO.**

**Captured Insurgent Leader Discusses Affairs of the Philippines.**

A dispatch from Manila yesterday says: A representative of the Associated Press visited Emilio Aguinaldo this afternoon at 50 Solano street, whither he was removed from the Malacanang, and found him in a large room upstairs, furnished with a table, a typewriting machine, three settees and twenty chairs. His wife, who was entertaining a number of Filipino women friends, sat at one end of the room, while Aguinaldo, smoking a cigar and chatting with Benito Legarda, occupied the opposite corner.

Mr. Aguinaldo, who is now in the United States, was telling him about the trip, and he seemed intensely interested, smiling frequently and asking numerous questions. He inquired particularly as to what President McKinley said, and seemed anxious to know what was thought of him in the United States. He was inclined to believe that way himself, and considered every question carefully before answering. He said he was doing all he could to assist in the pacification of the Philippines and expressed himself as surprised at what the Americans had accomplished.

When he was first captured, he went on, he was greatly astonished to find that a majority of the Filipinos entertained the opinion that American sovereignty was preferable to independence, but now he was inclined to believe that way himself. He explained that since the dissolution of the insurgent congress and the declaration of guerrilla warfare the chiefs had operated in small units and he had been unable to see them. He recognized him as commander-in-chief, sending him reports occasionally, but he had never seen him since. He said the last seven months communication had been difficult and he had been almost disconnected.

If he was now in the strongest possible manner, said Aguinaldo, "I would suggest that the Philippines should be placed under the protection of the United States."

He expressed the opinion that Tino, Luoban, Malvar and other representative insurgents will surrender as soon as they come to understand the nature of the amnesty offered them. He said he hoped that when the work of pacification was complete and conditions were settled the prisoners in Guam would be released.

After referring to the grateful terms of the courteous treatment accorded him by the military authorities, he declared his conviction that the civil government which would follow pacification would realize the highest hopes of the Filipino people.

When questioned regarding the report that he would visit the United States, he replied that he would like to do so, but had made no plans as yet, placing himself entirely at the disposition of the United States government. In concluding the interview he observed:

"Every word in my address to my countrymen, the Filipinos, came from my heart. I hope the Americans believe me thoroughly sincere in my efforts to secure peace and, under American auspices, to promote the welfare and prosperity of the Philippines."

**Industries for Washington.**

To the Editor of The Evening Star:

Although not a member of the Business Men's Association, I attended a meeting of that body, held the other evening, mainly to hear the address of Mr. B. H. Warner on

**White**

The beer that made Milwaukee famous

You drink some beers that cause bilious headache. Perhaps you think that all beers do.

The cause of biliousness is the lack of age—too much haste to put the beer on the market. To ferment beer thoroughly requires a process of months. Without it the fermentation takes place in your stomach. That is the cause of biliousness.

Hurried beer is unhealthy. Schlitz beer is kept for months in refrigerating rooms with a capacity of 265,000 barrels—kept almost at freezing point until it is well fermented. Schlitz beer is never marketed until thoroughly aged.

Phone 450, Schlitz, 615-21 D St. S. W., Washington.

**Never Causes Biliousness**

the subject of increasing the number of manufacturing industries in this city.

Mr. Warner handled the subject understandingly and not only set forth the advantages to be had as a manufacturing center, but the great advantage such industries would be to this city. He ably endeavored to impress upon his hearers the great importance of providing some means whereby the rising generation and those to follow could find profitable and lasting employment at home instead of being compelled to seek it in other cities, for, as he justly stated, all could not expect to get government positions, and those who were successful in obtaining them were limited in the progress they could make.

While we do not desire to depreciate the value of a clerkship or any other position in the service of the national government, yet there are many young men and women of our city who would prefer the advantages of a more active life in the general mercantile and manufacturing lines could such employment be had.

It is an admitted fact that an increase of manufacturing industries means an increase of mercantile business. Every new industry established not only gives employment to the unemployed, but brings with it a certain amount of skilled labor, a class of people who are an ornament to any city. As the unemployed find employment and the city's population increases, the general business of our merchants increases, which not only tends to additional employment in their establishments, but increases their plants and facilities.

"Washington has many advantages and attractions not had by other cities; it is beautiful as a residence place; it is healthy and has a superb climate; as a manufacturing center it has first-class water and railroad facilities, and is as much of a gateway between the north and the south as Pittsburgh and Buffalo are the gateways between the east and the west."

The writer cordially agrees with Mr. Warner in that the time has arrived when the business men of this city should take a hand in the subject of inviting manufacturing industries to this city and set it up actively. Holding meetings and talking about it will not bring them; active work is necessary, they must be sought for and the many advantages of locating here fully demonstrated to them.

One gentleman at the meeting the other evening expressed himself as being doubtful of this city's ability to get manufacturing industries to locate here on account of the various "trusts" in operation and in the course of formation. To substantiate his statement he cited a number of instances where iron and steel manufacturing plants were closed on account of the "trust" system. We know that in fact every line of manufacturing is not and cannot be controlled by combinations such as the "steel trust," tin plate trust" and similar organizations. In many lines we need such industries as they would, in one sense, be a detriment; but we do want manufacturing industries that will be an ornament to the city and bring to our midst an enlightened and thrifty people.

There are many lines of manufacturing industries since the formation of the trust, but failed on account of the small amount of capital required to put competing concerns into operation. This has been true, and many times, and has only resulted in failure on the part of the trust or combination to monopolize and the reversion of the plants to the original individual owners. A fair sample of this is shown in the statement of Mr. Henry Burn, formerly president of the wall paper trust, which has gone out of existence, before the industrial commission at a recent session. Mr. Burn's remarks would apply with equal truth to the entire business, since the formation of the United States Envelope Company several smaller concerns have embarked in business on parallel lines, and have competed and are now competing with the so-called "envelope trust" with every success. It might be added that owing to popular prejudice against combinations, especially in the south, to which section Washington producers would be most accessible, ample market is doubly assured in all lines in which there is competition with a combination.

**Restored to His Liberty.**

Leon Zandt, a native Filipino, who formerly served in the Spanish army, has been in confinement at Manila since March, 1898, under a sentence of life imprisonment, imposed by a military commission on conviction of assassination. In August, 1895, he was recommended to the governor general for pardon for bravery and good conduct during the campaign in Mindanao. During that campaign he apprehended three escaped convicts and declined the reward usual in such cases. Since his confinement at Hilibid his conduct has been good, and the warden reports that "he has been indefatigable in his care of the sick." In view of these facts, and upon the recommendation of the chief justice of the supreme court, the military commission has granted Presidio de Manila, General MacArthur has remitted the unexecuted portion of the prisoner's sentence and set him at liberty.

**Buried With Military Honors.**

Funeral services were held this afternoon over the remains of John Van Zandt, who died in Manila last fall, after a long illness, service as a member of the 22d Infantry. Full military honors were paid.

**THIS BLUE SIGNATURE**

**LIEBIG'S**

**LIEBIG COMPANY'S EXTRACT**

**BEWARE OF "JUST AS GOODS"**